

Beecher's Handmade Cheese (Seattle)	<p>Flagship BHC CC MM NSM WFM</p> <p>A uniquely robust cow's milk cheese in a class all by itself. Semi-sharp, rich and nutty with notes of brown butter and a slightly crumbly texture. A cross between Cheddar and Gruyère. <i>Milk: Cow / Texture: Semi-hard / Age: 15+ months</i></p>
	<p>New Woman BHC MM WFM</p> <p>Adding Jamaican jerk spices creates a savory cheese that has a smoky flavor. Earthy, nutty, slightly spicy and sweet. <i>Milk: Cow / Texture: Semi-hard / Age: 2+ months</i></p>
	<p>Marco Polo BHC MM NSM WFM</p> <p>Celebrating Marco Polo who is credited with bringing pepper to Europe. Milled green and black peppercorns. Rich savory umami flavor and butter notes with a creamy texture. <i>Milk: Cow / Texture: Semi-hard / Age: 2+ months</i></p>
	<p>Dutch Hollow Dulcet BHC MM NSM WFM</p> <p>Made in Beecher's New York location using Jersey cow's milk from Dutch Hollow Farm, outside of Albany. Pasteurized. Aged at least 2 months. New York, NY. Lightly tangy and elegant. Rich with butterfat and a smooth creamy texture. <i>Milk: Cow / Texture: Semi-hard / Rind: Rindless / Age: At least 2 months</i></p>
	<p>Flagship Reserve BHC MM NSM WFM</p> <p>Hooped and aged using the traditional cloth-bound method. Pasteurized. Aged at least 13 months. Seattle, WA. Robust, nutty flavor with notes of brown butter. Rich and clean with a firm texture and a long creamy finish. <i>Milk: Cow / Texture: Semi-hard / Rind: Clothbound / Age: At least 13 months</i></p>
Black Sheep Creamery (Chehalis)	<p>Mopsy's Best</p> <p>Salty nutty flavors in a cheese whose origins are in Northern England. <i>Milk: Sheep / Texture: Hard / Rind: Natural / Age: 3-6 months / Farmstead / Raw</i></p>
	<p>St. Helens</p> <p>Mild and smooth St. Helens is a washed curd sheep milk cheese. <i>Milk: Sheep / Texture: Hard / Rind: B-linens washed rind / Age: 3-6 months / Farmstead</i></p>
Cascadia Creamery (Trout Lake)	<p>Sleeping Beauty CC MM NSM WFM</p> <p>Rich and buttery with a supple sharpness. Named after a legendary beauty that came between mighty Pahto (Mt. Adams) and Wy'East (Mt. Hood). <i>Milk: Cow / Texture: Semi-hard / Rind: Natural / Age: 90 days / Organic / Raw</i></p>
	<p>Glacier Blue BHC CC MM NSM WFM</p> <p>An approachable blue with a rich, savory flavor and fudgy texture. This cheese will convert anyone to a blue cheese lover. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: 75 days / Organic / Raw / Blue</i></p>
	<p>Cloud Cap BHC MM WFM</p> <p>A dynamic cheese with grassy notes that reflect the mountain pasture. A milky, firm and citrusy paste with hints of mushroom near the rind. <i>Milk: Cow / Texture: Semi-soft / Rind: Aged bloomy rind / Age: 75 days / Organic / Raw</i></p>
	<p>Sawtooth MM NSM WFM</p> <p>Rich and brothy with hints of fruit and a delightfully smooth semi-soft texture. Peaty notes from the washed rind give it just enough funk <i>Milk: Cow / Texture: Soft-ripened / Rind: Washed rind / Age: 60-75 days / Organic / Raw</i></p>
Castle Rock Goat Farm (Zillah)	<p>Cheddar</p> <p>A uniquely satisfying take on a classic cheese. <i>Milk: Goat / Texture: Semi-hard / Rind: Natural / Age: 2+ months / Farmstead</i></p>
	<p>Feta</p> <p>Pasteurized milk and a light pressing give this cheese a delightful flavor. <i>Milk: Goat / Texture: Soft / Rind: / Age: / Farmstead</i></p>

Cherry Valley Dairy (Duvall)	<p>Fromage Blanc</p> <p>A fresh bright and tangy soft cheese made from skim milk and fresh Jersey cream. This Traditional French cheese has notes of fresh cream, citrus, pear, with shifts in flavour following the change of season. <i>Milk: Cow / Texture: Fresh/soft Age: Fresh / Farmstead</i></p>
	<p>Gray Salt Cultured Butter BHC</p> <p>Cultured cream churned into silky-smooth deliciousness. Mixed with coarse gray salt from France. <i>Milk: Cow / Texture: Fresh/soft Age: Fresh / Farmstead</i></p>
	<p>Herbed Rose Butter</p> <p>Classic French blend of dried green herbs with dried lavender and rose petals are gently folded into our Gray Salt Butter, resulting in a luscious, aromatic butter. <i>Milk: Cow / Texture: Soft / Rind: Bloomy / Age: Fresh / Farmstead</i></p>
Conway Family Farm (Camas)	<p>Yacolt Burn Cheddar</p> <p>With distinct notes of smoked paprika, this hand-stirred, beautifully marbled cheese is cave-aged with a slightly smokey taste that shines in many flavorful dishes and on cheeseboards. <i>Milk: Goat / Texture: Hard / Rind: Natural dry salted / Farmstead</i></p>
	<p>Boulder Creek Cumin</p> <p>The flavor of cumin is prominent in this cheese and goes well with white wine and hearty stews, but is truly a favorite with Mexican dishes. <i>Milk: Goat / Texture: Hard / Rind: Natural / Farmstead</i></p>
	<p>Silver Star Classic White</p> <p>Classic white stirred-curd cheese with luscious melting properties. Blends well into dishes and is also a creamy standalone with hors d'oeuvres. Cave aged to various stages of sharpness. <i>Milk: Goat / Texture: Hard / Rind: Natural / Farmstead</i></p>
	<p>Columbia Gorge Caraway</p> <p>The rye is pronounced enough to stand with beer and pretzels, or as a sweet note to a baguette. <i>Milk: Goat / Texture: Semi-hard / Rind: Natural / Age: 6 months / Farmstead</i></p>
	<p>Rosenblum</p> <p>The cheese exhibits a beautiful creamy texture with fresh, crisp, slightly tangy flavor. It pairs beautifully with nuts and fruit and works spectacularly on a Charcuterie Plate. As stunningly complex as its namesake- Mary Rosenblum. <i>Milk: Goat / Texture: Hard / Rind: Natural / Age: 6-12 months / Farmstead</i></p>
Daniel's Artisan (Ferndale)	<p>Bonneville NSM</p> <p><i>Bonneville, is a semi-soft wine washed in Washington Syrah</i> <i>Milk: Cow / Texture: Semi-soft / Rind: Natural Rind / Age: / Farmstead</i></p>
	<p>Fuego</p> <p>Fuego, is a pepper coated and pepper infused with WA grown peppers <i>Milk: Cow / Texture: Semi-soft / Rind: Natural Rind, chile coated / Age: / Farmstead</i></p>
	<p>Burrino</p> <p><i>Milk: Cow / Farmstead</i></p>
Fantello Farmstead Creamery (Enumclaw)	<p>Filomena</p> <p><i>A semi hard washed rind Tomme, with a melting and smooth ivory paste with evenly distributed little eye opening. The flavors are buttery, milky, grassy, nutty with a touch of pungency from the rind.</i> <i>Milk: Cow / Texture: Semi-hard / Rind: washed / Age: 4 months / Farmstead / Raw</i></p>
Ferndale Farmstead (Ferndale)	<p>Smoky Scamorza CC MM NSM WFM</p> <p>This cheese is hung on ropes to age, a technique used by artisans for hundreds of years, giving it a pear shaped body. It has a bold and more buttery flavor than its traditional version. <i>Milk: Cow / Texture: Semi-soft / Rind: natural smoked rind / Age: / Farmstead</i></p>

Ferndale Farmstead (Ferndale)	Asiago NSM WFM Our Asiago Pressa is styled after the Pressata style of this cheese in Italy which is typically only aged 2-3 months. The whole milk gives this young version a sharp and grassy flavor. A great substitute for cheddar in most applications. <i>Milk: Cow / Texture: Hard / Rind: natural rind / Age: less than 4 months / Farmstead</i>
	Fresh Mozzarella CC NSM WFM Our Fresh Mozzarella is vinegar-free, farmstead fresh, whole milk mozzarella with a delicate flavor and texture. Made with Italian cultures instead of vinegar to give you the full mozzarella flavor that this well-known cheese deserves. <i>Milk: Cow / Texture: Soft / Rind: / Age: FRESH / Farmstead</i>
Gothberg Farms (Bow)	Chevre MM WFM Like a cloud, light, lemony and pleasantly tart. A great cheese sweet, savory or stand along. <i>Milk: Goat / Texture: Soft / Rind: / Age: Fresh / Farmstead</i>
	Feta BHC WFM LLighter salted than most. Perfect tang. Works well in recipes or on cheese board. <i>Milk: Goat / Texture: / Rind: / Age: 1+ month / Farmstead</i>
	Gouda WFM Creamy, nutty, buttery and almost sweet. Great on cheese boards. Good melting cheese too. <i>Milk: Goat / Texture: Semi-soft / Rind: / Age: / Farmstead</i>
Harmony Fields (Bow)	Sally's Best OSally's Best is a soft, spreadable sheep cheese that is similar to goat's chevre, but with a creamier texture. The light flavor of this cheese makes it perfect for spreading on crackers or sandwiches. It also crumbles nicely in a salad or omelette. <i>Milk: Sheep / Texture: Soft / Rind: / Age: fresh / Farmstead</i>
	Fleecemaker Fleecemaker is a sirene-style white brine cheese made from 100% sheep's milk. Similar to Greek feta with a tart, lemony finish, Fleecemaker has a creamier texture than most feta, with a touch of saltiness that pairs perfectly with salads, soups and pastas. <i>Milk: Sheep / Texture: Soft / Rind: / Age: Fresh / Farmstead</i>
	La Bertha FLa Bertha is a tomme-style sheep cheese defined by its buttery texture and nutty flavor. Aged on the farm, La Bertha derives its distinctive grassy overtones from the Skagit pasturelands. A perfect complement to tart jams, honey and herb-based poultry dishes. <i>Milk : Sheep / Texture: Semi-hard / Rind: / Age: 3 months / Farmstead</i>
Lost Peacock Creamery (Olympia)	Thai Garlic Chevre BHC CC MM Flavored with Thai chili peppers and garlic. A unique flavor profile that offers a savory goodness with a hint of spice. <i>Milk: Goat / Texture: Soft / Rind: Fresh / Age: Fresh / Farmstead</i>
	Halloumi BHC CC MM A delightfully crispy on the outside, gooey on the inside, squeaks in your mouth, bit of perfection. Sprinkled with sea salt, this cheese was made to be the star of the show. <i>Milk: Goat / Texture: Other / Rind: Fresh / Age: Fresh / Farmstead</i>
	Chevre BHC CC MM Soft and spreadable, lightly creamy with notes of summer pasture and lemon. A simply beautiful farmstead cheese, made with just sea salt. <i>Milk : Goat / Texture: Soft / Rind: Fresh / Age: Fresh / Farmstead</i>
Mt. Townsend Creamery (Port Townsend)	Off Kilter BHC CC MM NSM WFM Off Kilter is a Salish Sea inspiration and a unique combination of washed and bloomy rind cheese. We wash this semisoft cheese with Pike Brewing's "Kilt Lifter" Scotch Ale as it ages to create a savory flavor, with a sweet, malty finish. <i>Milk: Cow / Texture: Semi-soft / Rind: Washed / Age: 14 days</i>

Mt. Townsend Creamery (Port Townsend)	Seastack BHC CC MM NSM WFM <i>Seastack is inspired by the rock formations along the Northwest Coast. Its ripened exterior offers earthy, briny flavor which is balanced against a bright, milky interior. Seastack's vegetable ash rind gives this cheese a true Pacific Northwest aesthetic and flavor.</i> <i>Milk: Cow / Texture: Soft-ripened / Rind: Bloomy / Age: 10 days</i>
	Trufflestack BHC CC MM NSM WFM Trufflestack is created by infusing Seastack with Italian black truffles. The flavor of our milk shines against the decadent flavor of truffles. <i>Milk: Cow / Texture: Soft-ripened / Rind: Bloomy / Age: 10 days</i>
	New Moon MM WFM New Moon is a buttery jack cheese with a soft texture and butterscotch undertones. It is a great melting cheese for paninis, nachos, pizza, pasta and everyday kitchen use. <i>Milk: Cow / Texture: Semi-hard / Rind: None / Age: 10 days</i>
Pleasant Valley Dairy (Ferndale)	Mutschli Really raw, Swiss-style aged cow's milk cheese. Smooth, nutty and sweet. <i>Milk: Cow / Texture: Semi-hard / Rind: Waxed / Age: 16 months / Farmstead / Raw</i>
	Gouda BHC MM A European style Gouda in a red wax covering, using the Dutch culturing process and having a mellow, nut-like flavor with a creamery texture. <i>Milk: Cow / Texture: Semi-hard / Rind: Wax / Age: 18+ months / Farmstead / Raw</i>
	Farmstead This cheese was developed on the farm, using a culturing process from France. Drier and firmer in texture with a slight tartness in flavor. <i>Milk: Cow / Texture: Semi-hard / Rind: Waxed / Age: 14 months / Farmstead / Raw</i>
Samish Bay Cheese (Bow)	Vache WFM Creamy, spreadable. <i>Milk: Cow / Texture: Soft / Farmstead / Organic</i>
	Aged Ladysmith WFM Rich, creamy interior. Nice natural rind. <i>Milk: Cow / Texture: Semi-soft / Rind: Natural / Age: a few weeks / Farmstead / Organic</i>
	Extra Sharp Gouda WFM <i>Milk: Cow / Texture: Semi-hard / Rind: / Age: yearsw / Farmstead / Organic</i>
	Labneh WFM Pure strained yogurt that is much thicker than Greek yogurt. It is an authentic, traditional product without additives. <i>Milk: Cow / Texture: Soft / Age: Fresh / Farmstead / Organic</i>
Sunny Pine Farm (Twisp)	Plain Chevre CC MM NSM WFM <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Honey Lavender Chevre CC MM NSM WFM Honey infused with lavender essential oil. <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Black Pepper & Garlic Chevre CC MM NSM WFM Flavored with freshly ground organic black pepper and fresh organic garlic. <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Parsley Chive Chevre CC MM NSM WFM Flavored with fresh organic parsley and chive. <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>
	Garlic Basil Chevre CC MM NSM WFM <i>Milk: Goat / Texture: Fresh/soft / Age: Fresh / Farmstead / Organic</i>

Tieton Farm & Creamery (Twisp)	Bainca BHC CC MM WFM A fresh, soft, spreadable cheese, made from our farmstead sheep and goat milk. The sheep milk makes it rich and creamy, while the goat milk provides a nice tanginess. <i>Milk: Goat & sheep / Texture: Soft / Age: Fresh / Farmstead</i>
	Rheba CC MM WFM A mixed milk expression of the Reblochon-style. Layers of textures and complex flavors. Rocks with beer. Vegetable rennet. <i>Milk: Goat & sheep / Soft-ripened / Rind: Washed / Age: 5-6 weeks / Farmstead</i>
	Sonnet CC MM WFM A bloomy rind packed with flavor. Smooth and creamy. Amazing with fresh crusty bread. Aged 1 to 2 weeks, it is more complex in flavor. Continues to ripen and get more delicious with age. <i>Milk: Goat & sheep / Soft-ripened / Rind: Bloomy / Age: 1-2 weeks / Farmstead</i>
Toboton Creek Farm (Yelm)	Gouda A mild cheese originating from the Netherlands produced in the traditional Dutch manner. <i>Milk: Goat / Texture: Hard / Age: 2+ months / Raw / Farmstead</i>
	Havarti Havarti is a washed-curd cheese, which contributes to the subtle flavor of the cheese. It is an interior-ripened cheese that is rindless, smooth and slightly bright-surfaces. It has very small and irregular eyes distributed throughout. <i>Milk: Goat / Texture: Hard / Age: 2+ months / Raw / Farmstead</i>
	Caerphilly Caerphilly can be surprisingly sharp at 60 days and will continue to develop a pungent flavor. The texture is crumbly and there are several small gas holes that develop during the ripening process, which imparts the buttery flavor. <i>Milk: Goat / Texture: Hard / Age: 2+ months / Raw / Farmstead</i>
Twin Sisters Creamery (Ferndale)	Whatcom Blue Cheese BHC CC MM WFM A very mild approachable Blue Cheese, with an extra creamy finish. <i>Milk: Cow / Texture: Semi-soft / Rind: Rindless / Age: 60 days / Raw / Blue</i>
	Farmhouse Cheese CC MM WFM TFarmhouse is a classic table cheese, with a tang like cheddar with an amazing heavy cream finish. Excellent for melting. <i>Milk: Cow / Texture: Semi-soft / Rind: Rindless / Age: 60 days / Raw</i>
	Farmhouse with Peppercorn MM WFM Farmhouse with Peppercorn is a 2018 ACS award winning cheese. Mellow creamy textures, with a burst of Peppercorn for intense flavor. Excellent to cook with. <i>Milk: Cow / Texture: Semi-soft / Rind: Rindless / Age: 60 days / Raw</i>

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